

SUNDAY MENU

Snacks

Crispy olives, goats cheese	3 ½
Crubeens	4
Cod cheeks, oyster mayo	4 ½
Pigs head croquette, romesco	4
Homemade black pudding sausage rolls, house ketchup	5

Lord Lurgan soup

Smoked beetroot, buttermilk, goat's cheese gougères

Shellfish cocktail, crispy scallop

Suckling pig croquette, cauliflower, capers, raisin

Rooftop radish, herb dressing , walnut crumb

Fishcake, lemon butter sauce, samphire

28 day dry aged roast rib of beef, Yorkshire pudding, horseradish cream

Fillet of hake, prawn linguine

Rump of Mourne lamb, slow cooked shoulder, yogurt, gremolata

Fillet of sea trout, peas à la française

Herb roast organic chicken, gnocchi, king oyster mushroom

Middle white pork, burnt apple, black pudding croquette

All main course served with seasonal vegetables and potatoes

Chocolate, salted caramel, vanilla

Glazed lemon tart, basil, meringue

Tipsy trifle

Apple crumble, vanilla

Arctic roll, berries

Berry mousse, macerated fruits, yoghurt

3 courses £25.00

- Please inform a member of staff of any food intolerances or allergies upon arrival
- Please note that a 12% discretionary service charge will be added to tables of 6 or more